

Pratts
FOOD SERVICE



Better Things Come From Pratts!



BAKE IT FRESH - MAKE IT YOURS - MAKE IT GOLDEN

NOW SERVING

EXCITED TO LEARN MORE? LET'S TALK NOW, SIMPLY CALL OUR MARKETING DEPARTMENT @ 204-949-3049

CHICKEN - PIZZA - SUBS

Contact Us:

Manitoba Food Service: Order Desk Phone (204) 949 - 2832 - Fax (204) 949 - 4700 - 101 Hutchings Street - Winnipeg, Manitoba - R2X 2V4

Manitoba Retail: Order Desk Phone (204) 949-2818 - Fax (204) 949-2828 - 101 Hutchings Street - Winnipeg, Manitoba - R2X 2V4

Dauphin, Manitoba Retail: Order Desk Phone (204) 622-7728 - Fax (204) 622-7737 - 2000 Main St. South - Dauphin, Manitoba - R7N 3H4

Saskatchewan Food Service: Order Desk Phone (306) 546-5444 - Fax (306) 546-5555 - 445 Winnipeg Street - Regina, Saskatchewan - S4R 8P2

Saskatchewan Retail: Order Desk Phone (306) 522-0101 - Fax (306) 522-8505 - 1616 Fourth Avenue - Regina, Saskatchewan - S4R 8G8

Alberta Food Service: Order Desk Phone (403) 476-7728 - Fax (403) 452-8031 - 291196 Wagon Wheel Rd. - Balzac, Alberta - T4A 0E2

welcome to exceptional flavor & a hot food concept of your very own!

Food Service is one of the fastest-growing segments in the c-store and grocery industry. Our Raise The Roost concept brings you, time-tested taste and freshly baked flavours your customers will return for again and again. And with way lower food and equipment cost as compared to similar, franchised based concepts, Pratts can help you really heat up the profits and keep them in your pocket.

- Our best-selling brands of coatings, pizza crusts, breads, and cookies are the best in the industry, bar none, and our equipment selections are simply un-surpassed by anything else available today.
- Our full line features unique, on-trend options – from freshly baked bread and cookies in the morning, to hearty toasted subs at noon, and unbelievably juicy chicken, and piping hot pizza at dinner time.
- Freshly baked is best – guests will notice the difference in flavor and come back for the comfort foods they crave. And because none of our recipes call for deep frying, you'll be right in step with today's healthier market demands for take home food.
- And consider this, our unique formulations and equipment allows you to prepare up to 12 hours in advance!

everything you need to give your roost a boost!

Elevate the image of your fast food expansion with our dynamic Raise The Roost brand identity — without paying any royalties or having purchase requirements.

- Build sales with FREE attention-grabbing POS. Available items: poster, counter card, window decal, sticker and a pump topper.
- Raise The Roost branding can be applied to your take-out containers, cups, bags, signage, etc.*
- Training materials include step-by-step guides to make hand breading easy and you'll also have access to, and training from, Pratts' very own Corporate Executive Chef.



Excited to learn more? Let's talk now, simply call our marketing department @ 204-949-3049 and

We will be happy to answer all your questions.

RAISE THE ROOST – THE SOLUTION YOU'VE BEEN LOOKING FOR JUST PRESENTED ITSELF!



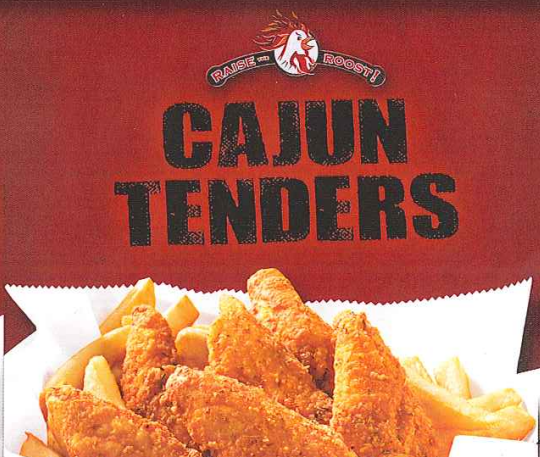
1 CRISPY CATFISH COMBO 	2 3 PIECE CHICKEN BASKET 	3 8 PIECE CHICKEN BASKET 	4 CAJUN CHICKEN STRIPS COMBO 	5 HUSH PUPPIES 
REGULAR FRIES SMOKY CHIPOTLE SEASONED FRIES		MOZZARELLA STICKS ONION RINGS		BUTTERMILK BISCUIT COLESLAW



RAISE THE ROOST!

FRIED CHICKEN COMBO MEAL

NOW SERVING



"Better Things Come From Pratts"

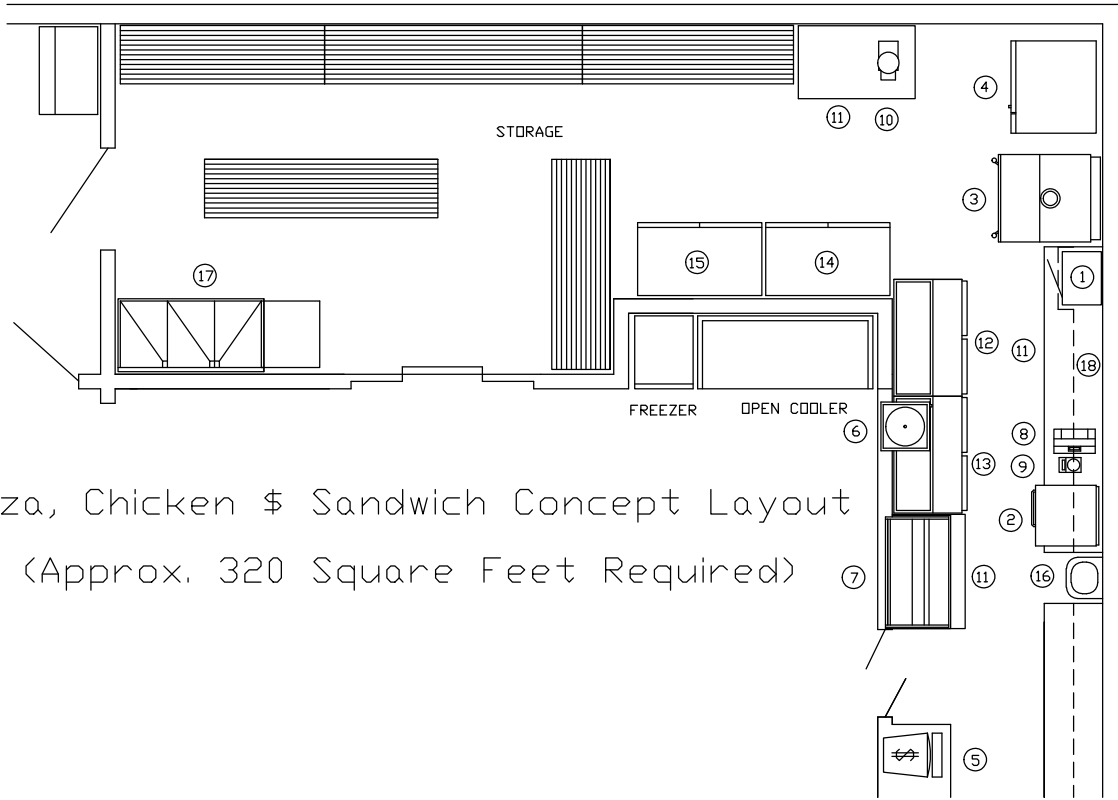
PRATTS LTD. BISTRO CONCEPT COSTING WORK SHEET

"Better Things Come From Pratts"

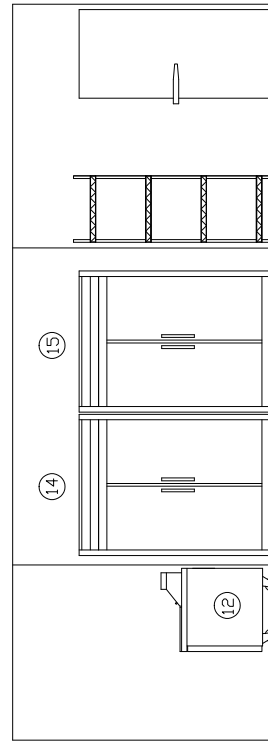
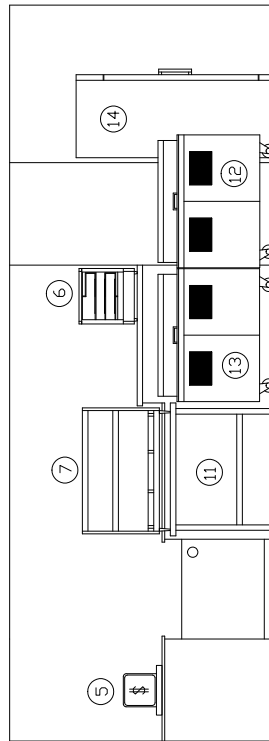
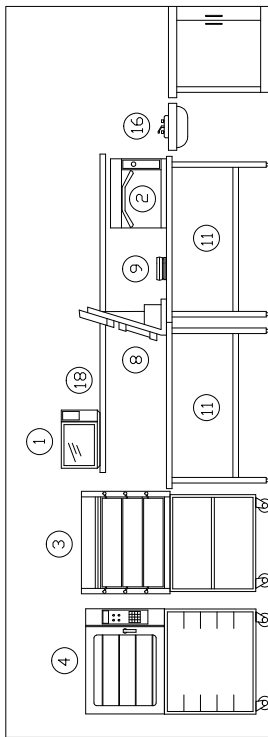


			PIZZA, CHICKEN, SUB	PIZZA, CHICKEN	PIZZA, SUB	CHICKEN, SUB	EQP. COSTS
		Spec #	320 sq. ft.	320 sq. ft.	320 sq. ft.	320 sq. ft.	
COOKING	Microwave Oven	1	\$800.00	\$800.00	\$800.00	\$800.00	\$800.00
COOKING	High Speed Combination Oven	2	\$11,500.00		\$11,500.00	\$11,500.00	\$11,500.00
COOKING	Pizza Oven c/w Stand	3	\$9,900.00	\$9,900.00	\$9,900.00		\$9,900.00
COOKING	Chicken Oven c/w Warming Base	4	\$11,000.00	\$11,000.00		\$11,000.00	\$11,000.00
POINT OF SALE	Maitre'D P.O.S. System	5	\$5,500.00	\$5,500.00	\$5,500.00	\$5,500.00	\$5,500.00
MERCHANDISING	Revolving Pizza Merchandiser	6	\$1,900.00	\$1,900.00	\$1,900.00	\$1,900.00	\$1,900.00
MERCHANDISING	Counter Top Display Warmer	7	\$4,500.00	\$4,500.00	OPTIONAL	\$4,500.00	\$4,500.00
PREPARATION	Dough Sheeter	8	\$2,500.00	\$2,500.00	\$2,500.00		\$2,500.00
PREPARATION	Digital Scale	9	\$150.00	\$150.00	\$150.00	\$150.00	\$150.00
PREPARATION	Food Processor	10	\$1,700.00	\$1,700.00	\$1,700.00	\$1,700.00	\$1,700.00
PREPARATION	Stainless Steel Work Tables	11	\$900.00	\$1,200.00	\$1,200.00	\$1,200.00	\$1,200.00
REFRIGERATION	Refrigerated Pizza Prep Table	12	\$3,200.00	\$3,200.00	\$3,200.00		\$3,200.00
REFRIGERATION	Refrigerated Sandwich Prep Table	13	\$2,900.00		\$2,900.00	\$2,900.00	\$2,900.00
REFRIGERATION	2 Door, Sliding Glass, Upright Cooler	14	\$3,100.00	\$3,100.00	\$3,100.00	\$3,100.00	\$3,100.00
REFRIGERATION	2 Door Upright Freezer	15	\$3,600.00	\$3,600.00	\$3,600.00	\$3,600.00	\$3,600.00
SANITATION	Wall Mount Hand Sink	16	\$200.00	\$200.00	\$200.00	\$200.00	\$200.00
SANITATION	3 Comp. Sink c/w Faucets & Spout	17	\$1,500.00	\$1,500.00	\$1,500.00	\$1,500.00	\$1,500.00
STORAGE	Stainless Steel Wall Shelves	18	\$775.00	\$775.00	\$775.00	\$775.00	\$775.00
CARBONATED BEVERAGE	8 HEAD Fountain Tower w/remote ice maker	19	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	\$14,000.00
EQUIPMENT SUB TOTAL			<u>\$65,625.00</u>	<u>\$51,525.00</u>	<u>\$50,425.00</u>	<u>\$50,325.00</u>	
PREPARATION	REQUIRED SMALLWARES		\$2,500.00	\$2,500.00	\$2,500.00	\$2,500.00	
DESIGN	LAYOUT DRAWINGS		\$1,500.00	\$1,500.00	\$1,500.00	\$1,500.00	
TWO DAY TRAINING & SUPPORT @ PRATTS	(Menu Planning, Staff Training, Equipment Training, & Product Education) <i>(Does not include meals or lodging)</i>		\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00	
SUB TOTAL			<u>\$70,625.00</u>	<u>\$56,525.00</u>	<u>\$55,425.00</u>	<u>\$55,325.00</u>	
PST TAX			\$4,943.75	\$3,956.75	\$3,879.75	\$3,872.75	
GST TAX			\$3,531.25	\$2,826.25	\$2,771.25	\$2,766.25	
TOTALS			<u>\$79,100.00</u>	<u>\$63,308.00</u>	<u>\$62,076.00</u>	<u>\$61,964.00</u>	

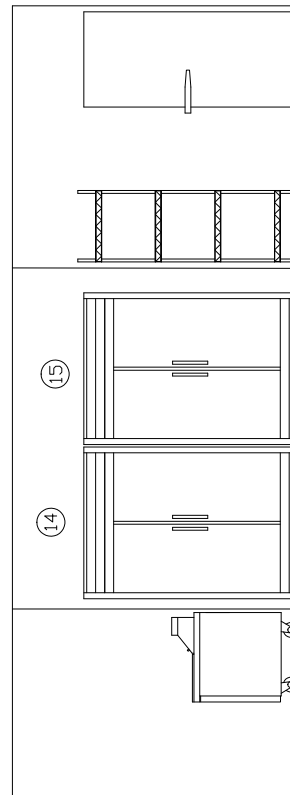
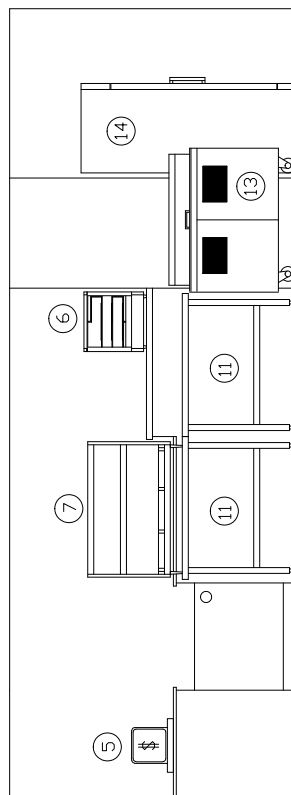
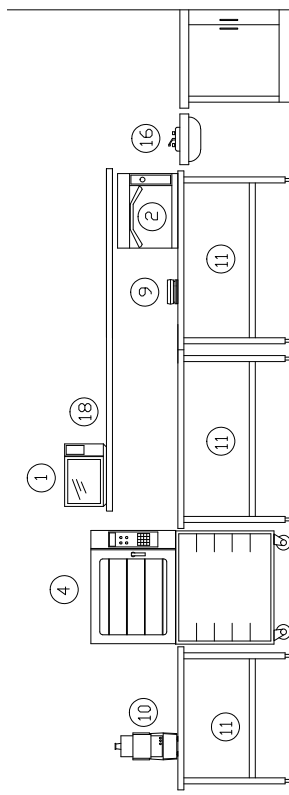
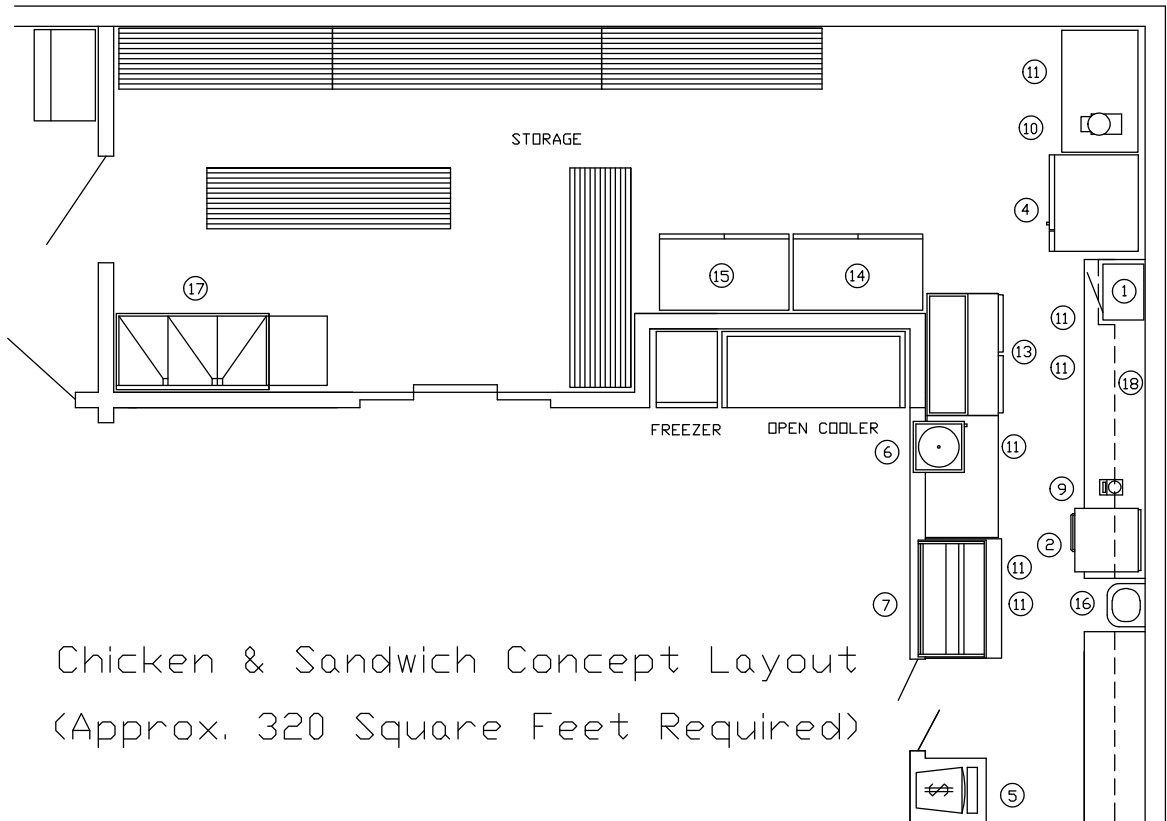
*100
Years of Service
1910-2010
Thank You*



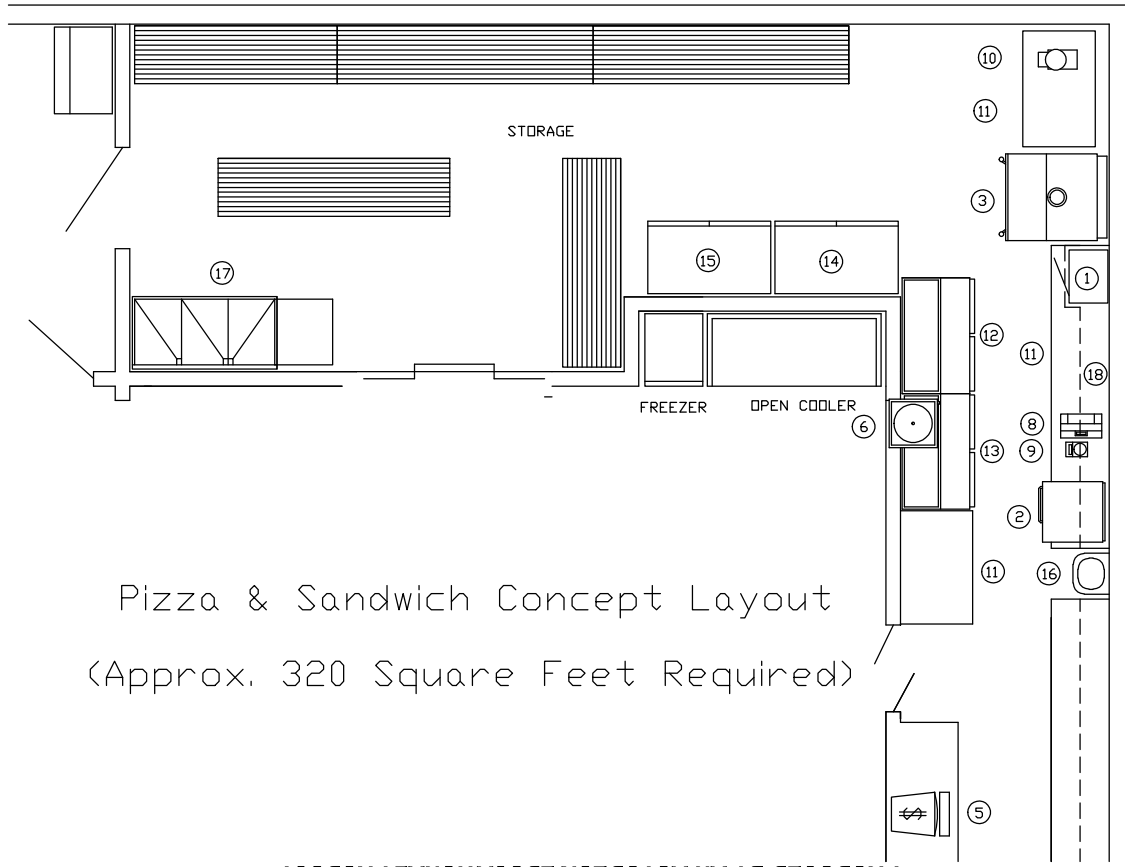
Pizza, Chicken & Sandwich Concept Layout
(Approx. 320 Square Feet Required)



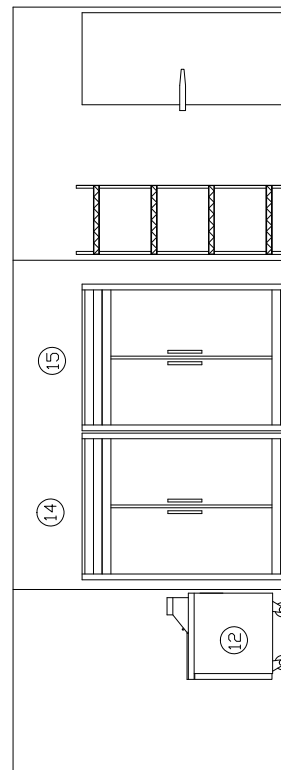
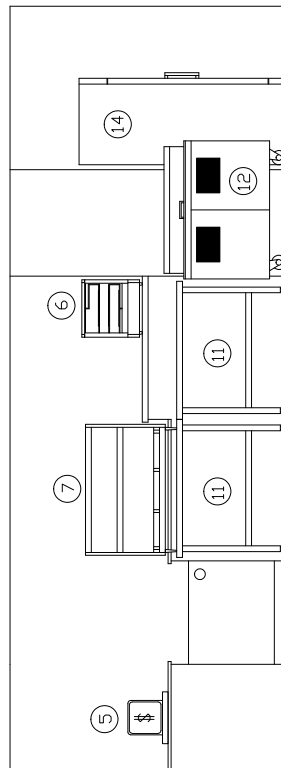
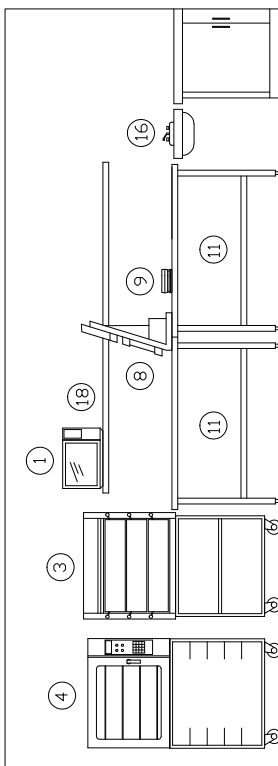
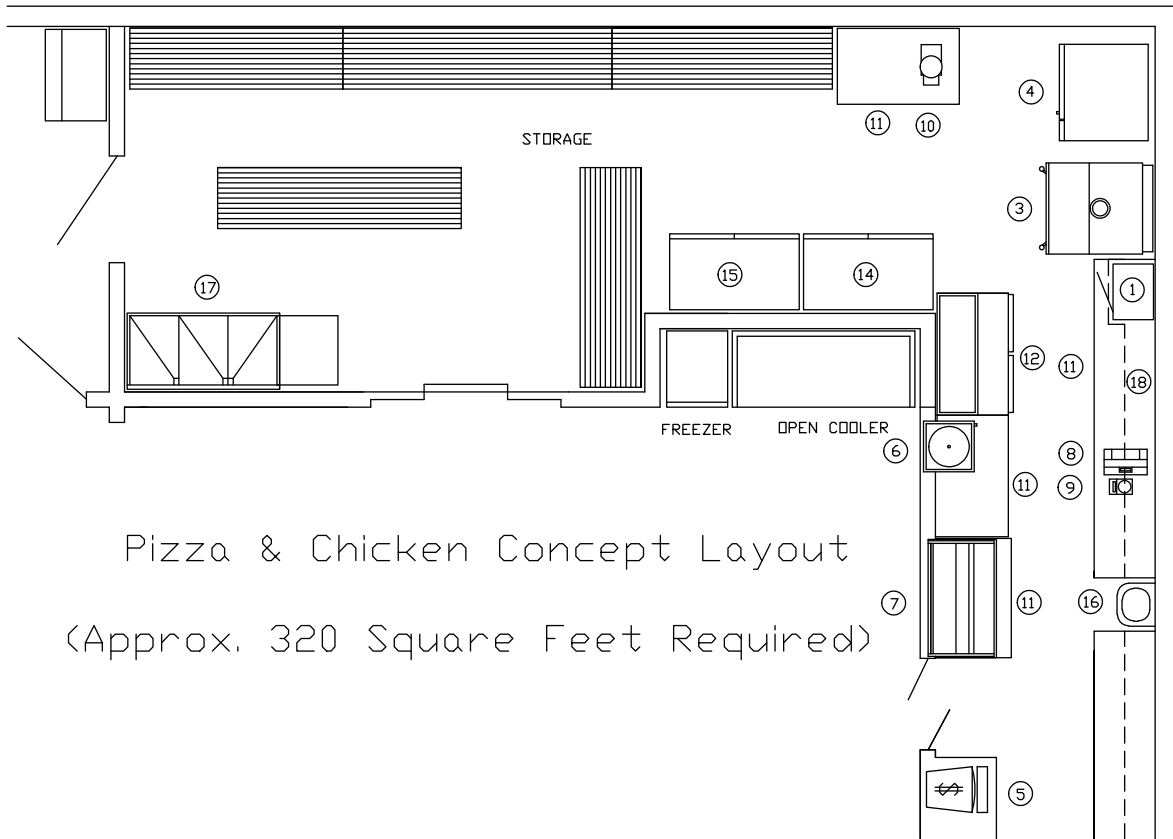
Pizza, Chicken & Sandwich Concept
2D Visual



Chicken & Sandwich Concept
2D Visual



Pizza & Sandwich Concept
2D Visual



Pizza & Chicken Concept
2D Visuals

Superior Durability. Great Versatility.

LD10MP
1000 Watts

COMMERCIAL MICROWAVE OVEN

The Amana® LD10MP

Ideal for light volume sites, this dependable unit features an easy-to-use touch control for fast, convenient service. Ideal for self-serve sites, this oven is the perfect replacement for home or domestic ovens in foodservice locations.

Key Features

- ◆ 1000 Watts of power for fast heating.
- ◆ Sealed-in ceramic shelf for easy cleaning.
- ◆ 10 programmable menu items simplifies cooking.
- ◆ X2 multiple quantity pad calculates the proper cook times for multiple portions.
- ◆ See-through door and lighted interior for easy monitoring of food without opening the door.
- ◆ 5 power levels for consistent, delicious results for fresh and frozen foods.
- ◆ 3 stage cooking for one-touch cooking.
- ◆ Braille touch pads
- ◆ Durable construction for years of commercial foodservice use.
- ◆ ComServ nationwide service network provides 24/7 product support.
- ◆ Limited 3-year warranty.



A Dependable and Cost-Effective Way to ...

- ◆ Enjoy superior performance and food quality
- ◆ Increase food sales and profits
- ◆ Improve efficiency of your foodservice business

Maximize Your Profits

The versatile LD10MP is the perfect choice for light volume commercial settings. It's ideal for use in front of the house applications such as:

- | | |
|----------------------|--------------------------|
| Break Areas | Kiosks |
| Coffee Service | Low Volume Vending Areas |
| Food Server Stations | and More! |

Form #ACRR0227-1 rev 9/09

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For more information about any of our fine commercial microwave ovens, contact your Amana distributor, call us direct at 800.233.2366 or visit our web site: www.amanacommercial.com.

ACP
INC.
HIGH PERFORMANCE HAS A NAME™
Amana

"Better Things Come From Pratts"



THINK INSIDE THE BOX.

Amana

Toasts, Bakes & Crisps in Seconds

The new Amana AXP20 high-speed combination oven utilizes an innovative combination of convection, radiant and microwave technology to toast, bake and crisp foods in seconds instead of minutes. This versatile oven is easy to install and KNLZ approved by UL for ventless operation.

Boost Your Profits

The Amana AXP20 allows you to speed up hourly throughput for maximum earnings. Some foods can be prepared up to 15 times faster than conventional methods.

It's a perfect choice for:

Delis - With the Amana AXP20 oven, you can serve hot, toasted sandwiches in seconds. Plus, premium pricing for toasted sandwiches maximizes your profits!

Kiosks - Serve delicious personal pizzas in just 70 seconds and with the compact foot print, this oven easily fits where other ovens won't.

Coffee Shops - Enhance lunch and dinner business with a complete menu of gourmet toasted sandwiches and pizzas.

QSR's - Adapt to changing menu trends with this versatile oven. Allows foods to be prepared in seconds versus minutes.



AXP20

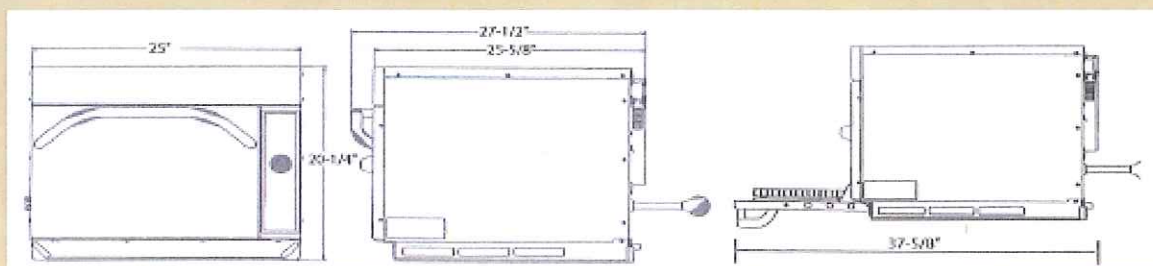
High-Speed Commercial Combination Oven
#

When Every Second Counts

Food Item	Estimated Cook Time
Nachos	15 seconds
6" Toasted Sub	25 seconds
Cheese Filled Pretzels	45 seconds
4-6 oz. Frozed Breaded Appetizers	60 seconds
5" Pizza (Frozen)	70 seconds
Chicken Nuggets	60 seconds
Lamb Chops	1 min 45 seconds

KEY FEATURES

- Combination of radiant, hot directed air and microwave energy to quickly toast and bake a variety of products
- 360 programmable menu items simplifies cooking and provides flexibility for menu changes
- 11 power levels for optimal control
- 4-stage cooking allows you to defrost, cook and hold any menu item with a push of a button
- Catalytic converter filters odors from air and allows for ventless installation
- Automatic voltage sensor automatically adjusts for 208V or 230V installation
- Exterior designed to remain cool-to-the touch for worry-free operation
- Stainless steel exterior is durable for years of commercial foodservice use
- Installs easily - no vent hood required
- EzCard Menu Management Systems instantly updates menu programs.
- ComServ service network provides on going product support
- Limited 3-year warranty





PIZ3

PIZ3

“Superior **quality** product
at an **affordable** price !”

PIZ Series ovens

Doyon's PIZ series are the most advanced and productive compact pizza ovens on the market. The unique Jet Air system helps you bake 30% to 50% faster and more evenly than traditional deck ovens. These exclusive ovens occupy 40% to 50% less floor space for the same production. Preheats in 15 to 20 minutes or less at the start of the day and will bake your pizzas in 5 to 6 minutes at 460° F (238° C). The heat provided from the nickel coated perforated deck makes a nice even crust thanks to the air moving through the holes and from the heat of the metal deck itself. You can remove a product and put another one at the same place without concern about cold spots you get from traditional deck ovens. Reduce your energy costs by more than 50% compared to a deck oven. The air is recycled and the heating system will be on about 60% of the time because of its high efficiency. The PIZ series is priced at half the price of conveyor ovens. It takes less floor space, offers greater menu flexibility and higher quality baking results. The PIZ series is priced a little higher than traditional deck ovens but it makes up the difference in increased production, better performance, energy and labor savings.

JET AIR PIZZA OVENS

FEATURING

- Fast baking: 5-6 minutes at 460°F (238 °C)
- Preheats in 15 to 20 minutes. There's no need to increase the oven temperature during peak periods
- Jet Air convection oven
- Reduce your energy costs by more than 50% versus a deck oven
- Stainless steel inside and outside
- Large baking capacity (3 baking decks)
- Direct baking on nickel coated perforated decks
- 5" X 30" (127mm X 762mm) door opening
- Full view heavy duty doors
- Easy cleaning
- Brightly lit
- 3/4 HP motor
- ETL and NSF listed
- One year parts and labor warranty

OPTIONAL

- Stand with locking casters (PIZ3B)
- CE listed models available on request
- Steam option (electric models only)
- 4' quick gas disconnect with cable and securing device

VERSATILITY

Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, soups and ryes, pizzas, hamburgers, bacon, game hens, chicken, turkey, multimeal prep.



The all-new Jet Air Plus

is an all-in-one cooking system that will cook, bake, roast and rethermalize, combining modes for convection, or a combination of steam and convection heat.



Optional meat probe

LED DESIGNATION

- Overheat warning - 1
- Food probe (option) - 2
- Heat ON - 3
- Fan ON - 4
- Pulse steam - 5
- Shot steam - 6
- Temperature ready - 7



Single door with dual thermal wide view glass windows, swings open for cleaning



3/4" NPT drain supplied with webbed cap and plug

Ideal for convenience stores, restaurants, supermarkets, delis, hospitals, schools, institutions and bakeries.



BY DOYON BAKING EQUIPMENT SPECIALISTS

SINGLE HALF-SIZE
JASP1813 + LEGS
(CASTERS AND SHELF)



DOUBLE HALF-SIZE
JASP1813-2 + LEGS
(CASTERS AND SHELF)



SINGLE FULL-SIZE
JASP2618 + STAND



DOUBLE FULL-SIZE
JASP2618-2 + LEGS
(CASTERS AND SHELF)



Jet Air Plus Oven Series



In order to guarantee the **highest level of performance** for all oven users, Doyon is proud to introduce the Jet Air Plus ovens series.

The Jet Air reversible ventilation system permits **faster and more even cooking and baking**, allowing you to work without having to turn pans during baking or cooking. It translates in **time and energy savings**.

The manual one *shot steam* injection is mainly used for all the bake goods giving the golden and crispy crusts, where as the constant *pulse steam* injection is used for vegetables, seafood, fish and meat products. The combination of ventilation and constant pulse steam injection results in less weight lost. The steam replaces the natural juice evaporation by the ventilation and heat. Therefore, you will yield more of your products, which means **more profits**.

You will obtain products of all kind with a **better presentation**, with **more flavor**, and **ready in less time**. How is it possible? Steam permits a **faster heat transfer without making them dry**. Our boilerless steam injection system assures a **minimum maintenance cost**.

The all new Jet Air Plus **all-in-one** gives **flexibility at an affordable price**. Your recipe programming and/or your meat probe will result in **superior and constant results** no matter who is operating it.

Easy and efficient; a baking chamber cavity completely sealed, reversible fan, one shot or constant pulse steam injection, manual or recipe mode, optional meat probe. This is your best buy for **efficiency and profitability**.

OVEN FEATURING

- Manual mode and user friendly programmable control up to 99 recipes
- Up to 10 steps per recipe
- Temperature range from 150 °F to 500 °F (66 °C to 260 °C)
- Digital temperature display adjustable in °C or °F
- Economy mode
- Patented reversing fan system
- Fan delay
- Unique shot and pulse steam injection
- Cool touch door with dual thermal wide view glass windows, swings open for cleaning
- 3/4" NPT drain supplied with webbed cap and plug
- Door locking position at 120°
- Door handle for one-handed operation
- Door with "swing close" function
- Side loading pans
- Halogen lights
- All-around insulation
- Zero clearance side and back, 4" bottom and 12" top
- Press-fit removable door gasket for easy replacement
- Lift up removable side racks
- Soft cold water connection facility located at the back of the unit
- Height adjustable legs for tabletop units
- Stainless steel inside and outside
- Low-noise high-performance 1/2 HP motor
- Cord and plug connection
- One year parts and labour limited warranty

OPTIONAL

- Computer interface communication kit for storage of recipe programs on PC and laptop
- Meat probe
- Stainless steel stand on swivel casters (2 locking)
- Stainless steel legs with adjustable feet:
 - Swivel casters (2 locking) • Stainless steel shelf

5 pans cooking.
capacity



BAKING EQUIPMENT SPECIALISTS
SPÉCIALISTES EN ÉQUIPEMENT DE CUISSON
SINCE 1950 - DEPUIS 1950



DRP3



DRPR3
(rotating - rotatif)

DRP3 & DRPR3

"Superior *quality* product
at an *affordable* price !"

"*Qualité* supérieure
à un prix *abordable* !"

Warmers

FEATURING

- Inside humidity (water pan)
- Brightly lit
- Compact space saving unit
- Countertop model
- Full view glass sides and door
- Thermometer
- Stainless steel inside and outside
- Standard electrical plug (120V 15A NEMA 5-15P)
- Rotating (DRPR3)
- Removable glass panels for easy cleaning
- Adjustable 175°F (80°C) temperature control
- Can hold pizzas up to 18" (457 mm) in diameter or 12 chickens
- Removable shelving (DRP3) or removable rotating rack (DRPR3) for easy cleaning
- ETL & ETL Sanitation listed
- One year parts and labor limited warranty

OPTIONAL

- Pass-through (2 doors)

Réchauds

CARACTÉRISTIQUES

- Système d'humidité (plat d'eau)
- Éclairage brillant
- Unité compacte
- Modèle de comptoir
- Porte et côtés vitrés
- Thermomètre
- Intérieur et extérieur en acier inoxydable
- Cordon d'alimentation standard (120V 15A NEMA 5-15P)
- Plateaux rotatifs (DRPR3)
- Panneaux de verre amovibles pour faciliter le nettoyage
- Contrôle de température jusqu'à 175°F (80° C)
- Peut contenir des pizzas jusqu'à 18" (457 mm) de diamètre ou 12 poulets
- Tablettes (DRP3) et plateaux rotatifs (DRPR3) amovibles pour faciliter le nettoyage
- Listé ETL & ETL Sanitation
- Garantie un an pièces et main-d'oeuvre

OPTIONNEL

- 2 portes (avant et arrière) (PT)

DRP3 & DRPR3 Warmers

Doyon warmers are simply your best buy to keep products warm and tender. Ideal for pizzas, chickens, croissants, meat pies, etc. Build sales volume with a merchandiser that allows customers to see what's inside and still get the quality of a product that just came out of the oven. Keep your pizzas warm for at least 2 1/2 hours and chicken for more than 4 hours with our humidity system.

Réchauds DRP3 & DRPR3

Les réchauds Doyon sont simplement le meilleur achat sur le marché pour garder vos produits chauds et tendres. Idéal pour pizzas, poulet, croissants, pâté, etc. Étapez vos produits pour augmenter vos ventes tout en gardant la qualité d'un produit qui sort du four. Gardez vos pizzas pendant plus de 2 1/2 heures et votre poulet plus de 4 heures grâce à notre système d'humidité.



GLO-RAY® DESIGNER HEATED GLASS DISPLAY CASES

Models GRCD-2PDG, GRCD-3PDG, GRCDH-2PDG, GRCDH-3PDG

For hot meals-to-go, the Hatco Glo-Ray Designer Heated Glass Display Cases feature innovative technology that improves heated merchandising while generating more impulse sales. The transparent shelf utilizes a patented heated glass, which radiates heat down while conducting heat up, allowing you to hold foods longer and safer at optimum serving temperatures.

FLEXIBILITY

These Hatco merchandisers are available in two-pan and three-pan models, doubling the holding capacity while using the same amount of counterspace and increasing product visibility. The slim-line profile provides safe and higher clearance.

The patented heated glass shelf provides an even heat source for top and bottom heat to safely hold product, along with superior visibility to promote and display product.

A vast array of options include humidified models, mirrored glass doors, pan skirt (bottom shelf only, standard on humidified units), backlit base sign holder, and *Designer* powdercoated colors of warm red, black, gray granite, white granite, navy blue, and hunter green.

QUALITY

The following features assure the finest performance for years to come.

- The patented heated glass shelf provides an even heat source for top and bottom heat to safely hold product.
- High visibility merchandiser with curved tempered glass.
- Hinged front glass panel tilts forward for easy cleaning.
- These merchandisers feature a thermostatically-controlled heated base with exclusive cool base construction.
- All models are shipped with 4" (102 mm) adjustable legs and factory attached 6' (1829 mm) cord and plug.
- Shatter-resistant incandescent lights enhance product display while safeguarding food products from bulb breakage.



Model GRCDH-3PDG in optional *Designer* color with accessory pans



Model GRCD-2PDG in optional *Designer* color with accessory pans



HEATED GLASS SHELVES AND BASE BLANKET HEATING ELEMENTS ARE WARRANTED AGAINST BURNOUT FOR ONE YEAR.



HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax: (414) 671-3976
www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. GRCD-PDG-1006(S)

Printed in U.S.A.



DL18SP



DL18P



DL18DP

DL18SP, DL18DP & DL18P

*"Superior quality product
at an affordable price!"*

DOUGH SHEETER

Standard Features

- Compact design, ideal for use in limited space
- Sanitary, heavy duty, all stainless steel welded construction
- Spring loaded scrapers easily removable for cleaning
- Simple handle adjustments for exact uniform dough thickness
- Ergonomic design for easy operation
- Large hopper accepts large pieces of dough
- Convenient all-in-front operation
- Maintenance free drive mechanism
- Drive mechanism is isolated from roller area
- Sanitary plastic precision ground rollers
- 1" (25 mm) sanitary legs with rubber boots
- Will sheet up to 17" (432 mm) diameter
- Sealed ball bearings, permanently lubricated
- Fully adjustable
- One operator can make up to 250 pieces per hour
- ETL & ETL Sanitation listed
- One year parts and labor limited warranty

OPTIONAL

- Foot switch control for DL18DP
- 220V - 1PH - 50 Hz

DL18 series Counter top dough sheeter

The Doyon DL18 series dough sheeter is an efficient one (DL18SP) or two stage (DL18DP & DL18P) machine featuring a front infeed and discharge. Ergonomic design makes it easy and simple to operate.

Pizza and pie shells are made easily with this compact, counter top design that is simple to use. Simply drop a floured dough ball at the top and pick the sheeted dough piece at the bottom.

Sheet dough up to 17" (432 mm) in diameter to a uniform thickness in seconds. One operator can make up to 250 pieces per hour.

Simple, fast and economical. Sheet pie crusts or pizza shells up to 17" (432 mm). The DL18 series features large diameter rollers and a Quick Change Index System to quickly change the gap between the dough rollers.

Ideal for: Pizza (up to 17" - 432 mm), Tortillas, Calzones, Focaccia Roti, Pita Bread, Flat Bread



"The Inventor & World Leader in Food Processors"

R2Dice

Commercial Food Processor

Combination Cutter-Mixer & Continuous Feed Vegetable Prep with Dicing Capability.



Prepare 850 servings in 3 hours or less!

Vegetable prep attachment designed for quality continuous feed **slicing, dicing, shredding, grating, and julienne**. Accommodates 21 different processing discs and 3 size dicing kits.

Bowl attachment designed for vertical cutting and mixing: **mix, chop, puree, and blend**.



Also, available with Clear Bowl (R2 CLR Dice) or Stainless Steel Bowl (R2Dice Ultra)



- Powerful direct drive, fan-cooled 2 HP Motor.
- 3 Qt. "stock pot" shaped cutter bowl with handle, sabitier "S" blade, and see-thru lid with introduction port which allows user to add ingredients while machine is processing.
- Continuous feed vegetable prep attachment with two deep feed openings. One for larger produce and one for smaller, more delicate produce.
- Attachments easily removed for optimum sanitation.
- Standard model includes 2 stainless steel processing discs and 10mm dicing kit.
- "On-Off" and pulse switches for more user control.
- Accommodates a large selection of 21 different processing discs and 3 size dicing kits to choose from for a large variety of cuts and sizes.
- Space saving unit base uses 15 3/4" x 8 3/4" of counter space.
- 3 Year motor warranty.
- 1 year parts and labor warranty.

Robot Coupe U.S.A., Inc.

P.O. Box 16625

Jackson, MS 39236-6625

1-800-824-1646 • (601) 898-8411

FAX: (601) 898-9134

www.robotcoupeusa.com • e-mail: info@robotcoupeusa.com

"Better Things Come From Pratts"

Date Modified 7/09/09

One Door Pizza Preparation Unit

☐ **JPP-4406**
10 cu. ft., 6 pans



Standard Features

- Side-mounted Compressor and Evaporative Coil
- 2.5" thick Foamed-In-Place Polyurethane Insulation
- Hot Gas Evaporative Condensate Pan
- CFC-free R-134a Refrigerant
- Fully Covered Interior Corners
- Reinforced Door Hinges
- Recessed Door Handles
- Snap-in Magnetic Door Gaskets
- Assembled in the USA

Materials

- INTERIOR: Stainless steel interior walls, floor and ceiling
Vinyl-coated wire shelves
- EXTERIOR: Stainless steel sides and doors



NSF/ANSI Standard 7

GENERAL INFORMATION

Dimensions: 44.5" (W) x 31.25" (D) x 43.5" (H)	Cubic Ft.: 10
Doors: 1	# Shelves: 1
Unit Weight: 340 lbs.	Shelf Size: 22.25" x 24.25"
Ship Weight: 375 lbs.	

TECHNICAL DATA

Refrigerant: R-134A	Start Amps: 6.6	Run Amps: 5.2
Horsepower: 1/4	Volts: 115	#Compressors: 1



For the most current specifications, visit our Website @ www.ASCENDmfg.com
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Reaching New Heights

PROJECT _____

QTY. _____ ITEM NO. _____

Date Modified 3/4/09

Two Door Sandwich Preparation Unit



☐ **JSP-4812**
48.0" wide, 12 cu.ft.

Stainless steel interior & exterior standard!
Front breathing!
The most durable condiment lid in the industry!

STANDARD FEATURES:

- Front Breathing
- Thermostatic Control
- Stainless Steel Catch Tray under pans
- CFC-free R-134a Refrigerant
- 2 Vinyl-Coated Wire Shelves
- 5" Casters Included
- Reinforced Door Hinges
- Fully Coved Interior Corners
- Self-Contained Rear Mounted Refrigeration System
- 2.5" Thick Foamed-in-place Polyurethane Insulation
- Fully-Recessed Door Handles
- Automatic Door Closure with 90° Hold Open Feature
- Evaporative Hot Gas Condensate Pan
- Snap-In Magnetic Door Gasket
- Assembled in USA

MATERIALS:

INTERIOR: Stainless steel interior walls, floor, and ceiling.
Vinyl-coated wire shelves.

EXTERIOR: Stainless steel worktop.
Stainless steel sides and doors.



NSF/ANSI Standard 7



DIMENSIONAL DATA

Model No.	L	D	H	Cu.Ft.	Lids	Pans	H/P	Volt	Amp.	NEMA	Shipping Wt.
JSP-4812	48.0"	29.5"	42.7"	12	1	12	1/3	115/60/1	8.2	5-15P	360

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Reaching New Heights

Date Modified 3/4/09

Two Glass Swing Door Merchandiser



☐ **JGD-48R**
48 cu.ft., 2 swing doors

☐ **JGD-48R-WHT**
White exterior

Double pane tempered thermal glass!
"Double wide" condenser!
Aluminum door frames!
Available in black or white exterior.

STANDARD FEATURES:

- Capillary tube
- CFC-free R-134a Refrigerant
- Fully Coved Interior Corners
- 8' Cord & Plug
- Bottom-Mounted Compressor
- Foamed-in-place Polyurethane Insulation
- Thermostatic Temperature Control
- Assembled in the USA
- Evaporative Hot Gas Condensate Pan
- Vinyl-Coated Wire Shelves
- Automatic Door Closure with 90° Hold Open Feature

MATERIALS:

INTERIOR: Cold-colored steel ceiling and walls.
Stainless steel floor.
Vinyl-coated wire shelves.

EXTERIOR: Cold-colored steel cabinet.
Plastic top sign panel.
Double-pane glass doors.



NSF/ANSI Standard 7



DIMENSIONAL DATA:

Model No.	L	D	H	Doors	Cu.Ft.	Shelves	H/P	Volt	Amp.	NEMA	Ship Wt.
JGD-48R	54.0"	32.0"	78.0"	2	48	8	1/2	115/60/1	9.2	5-15P	470

For the most current specifications, visit our Website @ www.ASCENDmfg.com
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PROJECT _____

QTY. _____ ITEM NO. _____

Date Modified 5/6/09

TWO FULL DOOR VALUE-LINE FREEZER

☐ **JVL-40F**
40 cu. ft., 1 section



Why Value Line:

- 2 year parts & labor and 5 year compressor warranty!
- Quality product at a much lower price!
- Stainless steel doors!
- Powder coated steel interior & exterior sides!
- 5" casters included!
- Low 76.2" height (height includes casters)!
- Removable top panel for easy serviceability!
- 4 vinyl coated wire shelves per door!
- Self-contained top mounted refrigeration system!



NSF/ANSI Standard 7



GENERAL INFORMATION

Dimensions: 49.9" (W) x 31.9" (D) x 76.2" (H)

Doors: 2

Shelves: 8

Unit Weight: 495 lbs.

Ship Weight: 525 lbs.

Cubic Ft.: 40

Shelf Size: 24.75" x 22.0"

TECHNICAL DATA

Refrigerant: R-404A

Start Amps: 18.2

Run Amps: 11.3

Horsepower: 3/4

Volts: 115

Compressors: 1



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"Better Things Come From Pratts"

Maestro™ Satellite-fill™ Chewblet® ice icemaker for Follett Vision™ dispenser applications

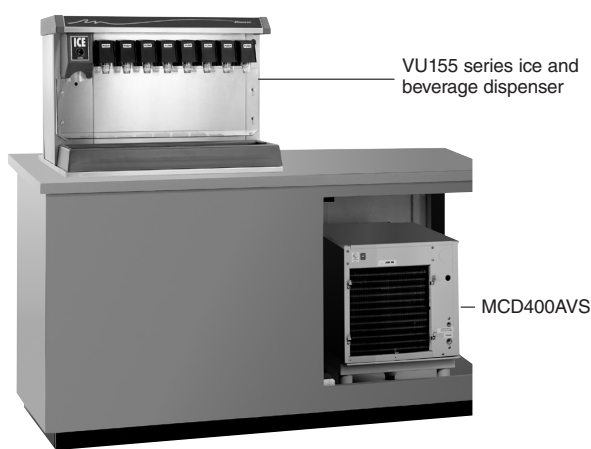
**400VS
Series**

Self-contained icemakers to Satellite-fill Follett Vision low-profile ice and beverage dispensers (ordered separately):

MCD400AVS – Air-cooled, self-contained, 115/60/1

MCD400WVS – Water-cooled, self-contained, 115/60/1

All parts required for installation are included with the icemaker,
including 10 ft (3m) insulated ice transport tube.



*MCD400AVS icemaker with Satellite-fill to Follett Vision
ice and beverage dispenser, ordered separately*

Compact, reliable auto-fill icemaker for Satellite-fill to Follett Vision low-profile ice and beverage dispensers. Stainless steel frame and exterior. Environmentally friendly R404A refrigerant. Production capacity up to 400 lbs (181kg) of Chewblet ice in a 24-hour period. Icemaker includes 10 ft (3m) of insulated ice transport tube.

High performance Maestro icemakers

- Stainless steel evaporator, auger and top bearing
- Oversized, heavy duty, tapered roller bearings ensure long low-maintenance life
- Icemaker can be cleaned without contaminating ice
- Quiet production; no noisy harvest cycles

Lower utility bills

- Energy-efficient, no costly defrost cycles
- 25% less energy than comparable capacity cube machines
- 40% less water than comparable capacity cube machines

Satellite-fill capability

- Install icemaker up to 20 ft (6m) or more away from the bin or dispenser
- Improved aesthetics, serviceability

Consumer-preferred Chewblet ice

- More reliable dispensing than nugget or pellet ice
- Slow melting, maintains drink temperature and quality
- Drink performance comparable to cubes
- Higher displacement than cube ice

Accessories

- Water filter kit (item# 00130229)
- Slide-out track accessory (allows Satellite-fill icemaker to slide-out without disconnecting utilities – item# AFGSLIDER400A (air-cooled) and AFGSLIDER400W (water-cooled))
- 6.8" (173mm) icemaker stand, adjustable to 8.3" (211mm) (item# AFR400STND)
- Icemaker wall mount bracket (item# AFWALLMTBRKT)

JOB: _____
ITEM: _____

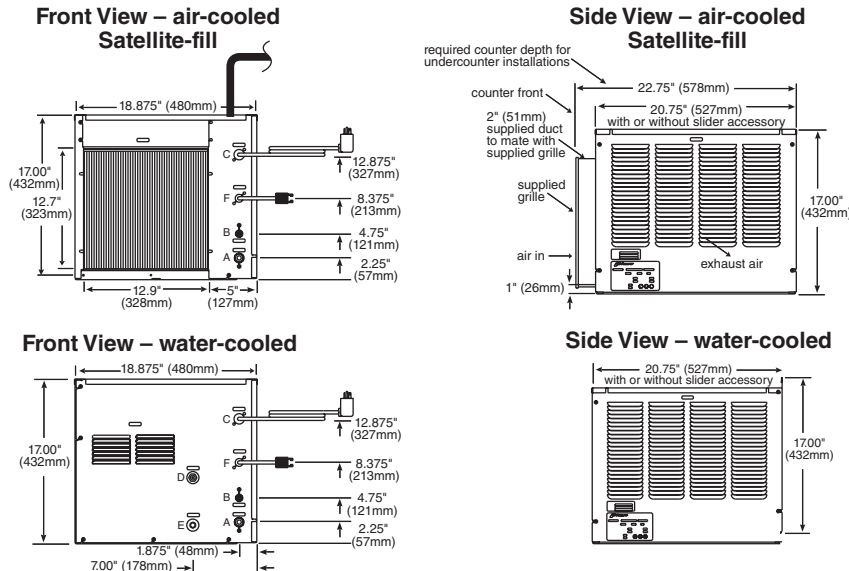
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Innovative solutions, inspired by ice

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400VS Series

Maestro™ Satellite-fill™ Chewblet® ice icemaker for Follett Vision™ dispenser applications

U.S. Patent 6,134,908



- A – 3/4" MPT drain
- B – 3/8" OD push-in water inlet
- C – Power cord (8 ft – 2.4m)
- D – 3/8" FPT condenser inlet
- E – 3/8" FPT condenser drain
- F – Bin signal cord

Plug Configuration NEMA 5-20



Notes

See Design Detail Sheet (form# 2810) for important icemaker and installation information.

Required Clearances

- 12" (305mm) minimum on ice chute side if ice transport tube enters this side.
- 12" (305mm) minimum between dispenser and icemaker(s).

Operating Limits

Ambient air temp. range – 50 F to 100 F (10 C to 38 C).
 Water temp. range – 45 F to 90 F (7 C to 32 C).
 Potable water pressure – 10 psi to 70 psi (69kpa to 483kpa).
 Condenser water pressure – 10 psi to 150 psi (69kpa to 1035kpa) maximum.

Electrical 115V, 60Hz, 1 ph, 11 amps each, max. fuse 20 amps.

8 ft (2.4m) cord and NEMA 5-20 hospital-grade plug provided.
 Separate circuits and disconnects required for each icemaker.

Transport Tube 10 ft (3m) of insulated transport tube provided.

Dimensions

Overall Dimensions		
Height	Depth	Width
17.0 in (432mm)	water-cooled – 20.8 in (529mm) air-cooled* – 22.8 in (580mm)	18.9 in (480mm)

* Includes duct

Approximate Shipping Weight 160 lbs (73kg)

Specifications

Icemaker to be Follett (choose one)
 MCD400AVS air-cooled, self-contained, 115/60/1
 MCD400WVS water-cooled, self-contained, 115/60/1

Icemaker production to be approximately 400 lbs (181kg) per day of Chewblet ice at air temp. of 70 F (21 C), water temp. of 50 F (10 C). Icemaker to use environmentally friendly R404A refrigerant and to be equipped with printed circuit board with diagnostics for simplified servicing. Icemaker to have stainless steel evaporator, auger and top bearings, heavy-duty tapered roller bearings, and low water safety circuit. Icemaker includes 10 ft (3m) insulated ice transport tube and bin level control. Icemaker to be NSF, UL and cUL listed.

Maestro, Satellite-fill and Vision are trademarks of Follett Corporation.
 Chewblet is a registered trademark of Follett Corporation, registered in the US.
 Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.

Ice Production

Air-cooled icemaker capacity/24 hrs.

Inlet Water Temperature °F/°C	Ambient Air Temperature °F/°C					
	F	60	70	80	90	100
C	16	21	27	32	38	
50	510	454	397	335	273	lbs
10	232	206	180	152	124	kg
60	482	435	389	329	270	lbs
16	219	198	177	150	123	kg
70	454	417	380	323	266	lbs
21	206	190	173	147	121	kg
80	424	385	347	297	247	lbs
27	193	175	158	135	112	kg
90	394	354	313	270	227	lbs
32	179	161	142	123	103	kg

Water-cooled icemaker capacity/24 hrs.

Inlet Water Temperature °F/°C	Ambient Air Temperature °F/°C					
	F	60	70	80	90	100
C	16	21	27	32	38	
50	451	447	442	437	428	lbs
10	204	202	200	199	194	kg
60	423	413	409	399	394	lbs
16	192	187	185	181	179	kg
70	394	390	380	371	361	lbs
21	179	177	172	168	163	kg
80	371	361	352	342	333	lbs
27	168	163	160	155	151	kg
90	352	342	333	323	309	lbs
32	160	155	151	146	140	kg

Water Flow Requirements for Water-Cooled Condensers

Water Temp. °F/°C	70/21
Water Flow:	
Gallons/100 lbs of ice	73
Liters/45 kg of ice	276

Energy Consumption

KWH per 100 lbs (46kg) ice†	
Air-cooled	5.7
Water-cooled	5.5

† Air temp. 90 F (32 C); water temp. 70 F (21 C)

Heat Rejection Data

Model	Heat rejected in BTU/hr	
	to air	to water
Air-cooled	5000	n/a
Water-cooled	1400	3600

Water consumption

12.6 gal (48L) of potable water usage per 100 lbs (46kg) of ice.

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 Form #2765
 01/10

PIZZA



Bacon Cheeseburger



Italian Job



BBQ Chicken



Pepperoni



Grecian Delight

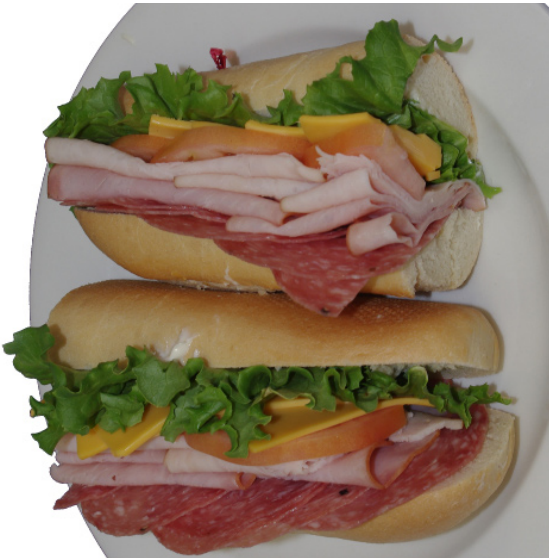
SUBS



Chicken Ranch Sub



Turkey Sub



Italian Sub



Pizza Sub



Meatball Sub

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PRATTS OFFERS A DELICIOUS & FLEXIBLE MENU



- Sample Menu -

Pizza & Chicken

Chicken - Complete Dinners

All dinners include our potato wedges, choice of coleslaw, potato salad or macaroni salad & roll.

2 Piece Special	2 pieces of chicken	\$7.50
3 Piece Special	3 pieces of chicken	\$8.50
4 Piece Special	4 pieces of chicken	\$9.50



Chicken - Complete Meals

All meals include our potato wedges, choice of coleslaw, potato salad or macaroni salad & rolls.

10 Piece Special	10 pieces of chicken (serves approx 3-4)	\$25.95
Family Special	15 pieces of chicken (serves approx 6-8)	\$36.95
Party Special	20 pieces of chicken (serves approx 8-10)	\$48.95



Pizza & Chicken Combos

Combo # 1 - 1 Medium 2 Topping Pizza, 6 Pieces of Chicken, Wedges & Gravy (serves approx 3-5)	\$25.95
Combo # 2 - 1 Large 2 Topping Pizza, 8 Pieces of Chicken, Wedges & Gravy (serves approx 5-7)	\$33.95
Combo # 3 - 2 Large 2 Topping Pizzas, 15 Pieces of Chicken, Wedges & Gravy (serves approx 8-10)	\$52.95



Chicken Only

6 Pieces	\$10.60	15 Pieces	\$25.25
9 Pieces	\$15.60	24 Pieces	\$38.95



Snacks

2 Piece Chic'n & Chips	\$5.79
3 Piece Chic'n & Chips	\$6.79
Chicken Burger (All white meat patty)	\$4.25





CREATE A TASTIER FRIED CHICKEN PROGRAM



BAKE IT FRESH - MAKE IT YOURS - MAKE IT GOLDEN